

Enzo

EST 2008

pizzeria

"Always tasty, always fresh. The menu of our pizzeria is made with love, good cooking & the pleasure of having your company!"





MENU

STARTERS

BLACK MUSHROOM GORGONZOLA (v)

Black Mushrooms, served with a creamy garlic & gorgonzola sauce with ciabatta on the side

R 85.00

MELANZANE AL FORNO (v)

Brinjal layered with white sauce, garlic, egg & parmesan

R 90,00

CORNICIONE (v)

Pizza dough spirals with garlic, organum & olive oil, served with a cheesy tomato sauce

R 75.00

BRUSCHETTA (v)

Balsamic marinated cherry tomatoes on toasted ciabatta bread, topped with fresh basil

R 65.00

FOCACCIA (v)

Garlic, olive oil & organum

R 40.00

SALADS

GREEK SALAD (v)

Cucumber, tomato, lettuce, onion, feta & olives

R 80.00

GORGONZOLA (BLUE CHEESE) (v)

Cucumber, tomato, mushroom, onion, lettuce, gorgonzola

R 85.00

ITALIAN SALAD (v)

Cucumber, tomato, green pepper, lettuce, olives, mozzarella & organum

R 83.00

Enzo
pizzeria

*"Delicious hand-made
Italian food"*

012 654 5655 - 012 654 7888

WhatsApp - 076 542 3882

www.enzo-pizzeria.com

@enzo_pizzeria

MON - SAT
10:00 - 22:00



*All dishes have been faithfully prepared according to Enzo's original recipes. No changes have been made to ensure that the timeless quality of Enzo's classic food endures, preserving the legacy of this Italian pizzeria. We will not take responsibility should a patron wish to alter any dishes.

*(v) - VEGETARIAN

*(VG) - VEGAN

PASTA

Pasta options include:

Spaghetti, Fettuccine or Penne

All Pastas are served with Parmesan

Gluten free option available at additional charge (allow for extra cooking time for Gluten Free Pasta)

RAVIOLI AFORGATTI

Finely ground pork enveloped in thin pasta dough with bacon bits, blue cheese and mushrooms. Cooked in a creamy garlic and red wine sauce

R 180.00

ARRABBIATA (VG)

Pureed Tomato, with chilli, garlic and origanum

R 100.00

CARBONARA

Bacon bits, egg, and parmesan served with a creamy sauce

R 120,00

CANNELLONI MAMA

Tubes of pasta, stuffed with ground beef, topped with a creamy tomato sauce and sprinkled with mozzarella. Baked in the wood-fired oven to pure perfection.

R 140.00

CANNELLONI GIARDINO (V)

Tubes of pasta, stuffed with spinach and ricotta, topped with a creamy tomato sauce and sprinkled with mozzarella. Baked in the wood-fired oven to perfection

R 135.00

ALFREDO

Ham and mushroom, parmesan, cooked in a creamy sauce with a touch of white wine

R 125.00



LA LUCIA (VG)

Mushrooms and spinach, cooked with garlic and a touch of chilli, topped off with black pepper and olive oil

R 110,00

BOLOGNESE

Ground beef, cooked in a Napoletana sauce with a dash of red wine and spices

R 140.00

MARINARA

Seafood Mix (based on seasonality), with added mussels cooked in Napoletana sauce, with added white wine and garlic

R 160.00

LASAGNE AL FORNO

Homemade traditional lasagne, layered with ground beef, bechamel sauce, parmesan and mozzarella

R 145.00

CHICKEN LASAGNE

Homemade traditional lasagne, layered with chicken, bechamel sauce, parmesan and mozzarella

R 140.00

PANZEROTTI MARSALA

Finely ground spinach and ricotta enveloped in thin pasta dough, with bacon bits, mushrooms, chopped onion cooked in a creamy tomato sauce

R 135.00



PIZZA

All pizzas are made in a wood fire oven and come in a **standard size** (Large), on a **thin base** with mozzarella and tomato.

All pizzas available as a **Calzone** for an additional **R 20.00**.

MIAMI

Mozzarella, bacon, avocado & Danish feta
R 140.00

ARRABBIATA (v)

Mozzarella, tomato, chilli, garlic & spices
R 120.00

HAWAIIAN

Mozzarella, bacon, pineapple & banana
R 115.00

MARGARITA (v)

Tomato, mozzarella & origanum
R 90.00

CARNE SECCA

Balsamic tossed biltong, with added jalapeño & mozzarella
R 190.00

NAPOLI

Mozzarella, anchovy, capers & olives
R 145.00

REGINA

Traditional mozzarella, ham & mushrooms
R 110.00

LA GRANDE

For the meat lovers, ham, pepperoni, minced beef, Danish Feta, onion and peppadew
R 155.00

BARI & PUGLIA

Onion, avocado, chicken, olive oil, topped with mozzarella & origanum
R 145.00

QUATTRO STAGIONI

Ham, mozzarella, asparagus, artichokes & mushrooms
R 150.00

MEATY

Ham, mozzarella, Bacon & pepperoni
R 150.00

ANENE'S (v)

Tomato base, mozzarella, onion, olives, danish feta and rocket
R 130.00

*"Wonderful pizza,
great flavours"*



AL POLLO

Marinated chicken, peppadew, green pepper, mozzarella and parmesan

R 145.00

MARINARA

Tomato & mozzarella base, topped with seafood mix (based on seasonality)

R 155.00

PEPPERONI

Mozzarella, pepperoni & chilli

R 125.00

LA BELLA (v)

Vegetable medley baked in a wood-fired oven with rosemary, mayonnaise, mozzarella & avocado

R 130.00

ENZO

Ham, mushroom, olives, artichokes, sundried tomato & mozzarella

R 160.00

TIROLESE

Ham mozzarella & tomato slices

R 110.00

MEXICANA

Ground beef, chilli, peppers & onion

R 135.00

TRADITIONAL

Ham, pepperoni, mushroom, green pepper, garlic & mozzarella

R 140.00



BACON

Mozzarella, bacon, ham, mushrooms & green pepper

R 150.00

BABOU

Chicken, mozzarella, pepperoni, pineapple, danish feta & peppadew

R 155.00

JEANNANI

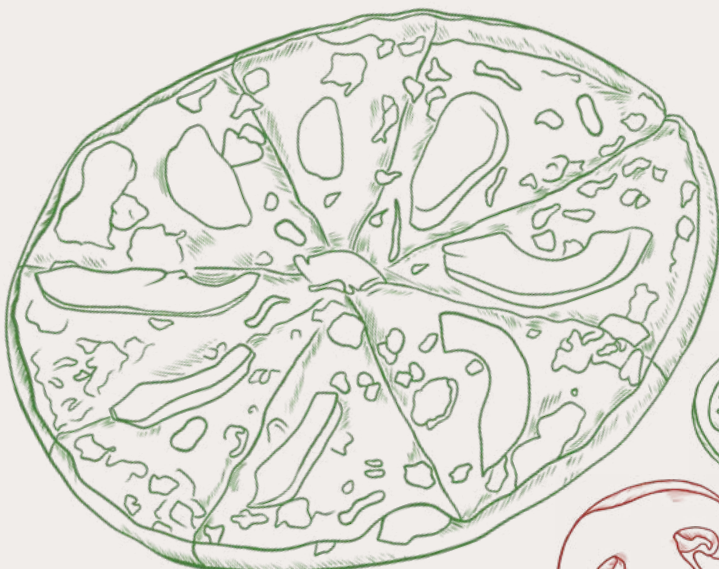
Chicken, bacon, mozzarella, peppadew, Danish feta & avocado

R 155.00

EXTRA TOPPINGS

Mozzarella	R 30
Parmesan	R 25
Seafood	R 50
Garlic or Chillies	R 10
Sansie's Jalepeno	R 10
Rocket	R 15
Avocado	R 15

**Choose any 3 of the following for R 25
Parmesan, Garlic, Chilli or Jalapeño*



COTOLETTA (CHICKEN)

All dishes served with pasta and seasonal veg OR salad

COTOLETTA ALLESSANDRA

Chicken breast fillet, stuffed with spinach, Danish feta, and ham, cooked in a white wine creamy sauce
R 150.00

COTOLETTA AL LIMONE

Chicken breast fillet pan fried in a lemon butter sauce
R 150.00

COTOLETTA MARSALA

Chicken breast fillet, cooked in fresh cream, mushroom and a creamy Marsala Sauce
R 150.00

CARNE (STEAK)

FILLET PIZZAIOLA

200g Beef Fillet served with pasta and your choice of Seasonal Veg or a Side Salad
R 195.00

KIDDIES MENU

Served to children 12 years and younger

PIZZA PIE

Ham & mozzarella	R 85.00
Mozzarella	R 80.00

PASTA

Spaghetti Bolognese	R 95.00
Mac & Cheese	R 95.00

BUILD YOUR OWN

Pizza with 2 toppings	R 65.00
Add a kiddies milkshake	R 80.00

DESSERTS

ITALIAN KISSES

Chocolate, Vanilla
R 45.00

VANILLA TARTUFO

Creamy vanilla ice cream ball, rich chocolate coating, and decadent caramel decoration.
R 60.00

TIRAMISU

A velvet melange of savoiardi biscuits, dipped in espresso, layered with delicately sweetened whipped eggs and mascarpone cheese & topped with a dust of cocoa powder
R 70.00

DON PEDROS

Amarula, Kahlua or Whiskey, Ponchos, Frangelico, Amaretto
Single R 55.00
Double R75.00

GELATO ALLE MANDORLE

Indulge in Belgian chocolate gelato with almond gelato on top, garnished with toasted almonds and chocolate, and a decadent chocolate coated side
R 80.00

GELATO CAFE LATTE DREAM

A tempting creation with coffee gelato base, vanilla gelato top, chocolate coating, and a decadent chocolate-coated side
R 80.00

GELATO ALLE MENTA CIOCCOLATO

A delightful creation featuring chocolate gelato base, mint gelato top, dark chocolate chips, sprinkles and a decadent chocolate coating
R 80.00

DRINKS

COLD BEVERAGES

SOFT DRINKS

Coke, Coke Zero, Sprite, Sprite Zero, Crème Soda, Fanta Orange
R 25.00

MIXES 200ml

Indian/ Pink Tonic, Soda Water, Ginger Ale, Dry Lemon, Lemonade
R 22.00

ICE TEA

Lemon, Peach
R 30.00

MILKSHAKES

Chocolate, Strawberry, Salted Caramel
R 35.00

BELLA ROSTO COFFEE SHAKE

R 40.00

MINERAL WATER

Still, Sparking
R 25.00

JUICE

Orange, Guava, Mediterranean
R 35.00

CORDIALS

Lime, Passion Fruit, Kola Tonic
R 14.00

GRAPETISER, APPLTISER

R 34.00

RED BULL

R 40.00



*"...good food, good wine,
good music, good life!"*



HOT BEVERAGES

Almond Milk available
R10.00

AMERICANO

R 25.00

ESPRESSO

R 20.00

CAPPUCCINO

R30.00

CAFÉ LATTE

R 35.00

HOT CHOCOLATE

R 35.00

CAFFE MOCHA

R 35.00

CHAI LATTE

R 35.00

TEA

5 Roses
Rooibos
R 20.00

KAHLUA COFFEE

Single **R40.00**
Double **R60.00**

IRISH COFFEE

Single **R40.00**
Double **R60.00**

The coffee served is the owners' own blend:
**Beans sourced from Brazil, Uganda
and Guatemala, roasted to perfection**
to get the unique Bella Rosto taste.

Coffee beans/grounds also available in store.



SPIRITS

GORDON'S GIN, SMIRNOFF VODKA

R 20.00

WHISKEY

Jameson, Jack Daniels & Johnnie Walker

R 28.00

J&B, Bell's & Southern Comfort

R 25.00

BRANDY

KWV 3YR, Klipdrift & Richelieu

R 22.00

KWV 10YR

R 28.00

RUM

Captain Morgan Dark/ Spiced Gold,
Red Heart Original, Bacardi Blanca

R 23.00

LIQUEUR

Kahlua, Amarula, Amaretto,
Butler's Peppermint, Frangelico

R 30.00

Olmeca (Gold/Silver) & Jagermeister

R 30.00

COCKTAILS

Virgin Cocktails @ R45.00

Single @ R55.00

Double @ R95.00

VODKA MARTINI

Lemon & Mint, Strawberry & Mint,
Peach & Orange

RUM DAIQUIRIS

Strawberry, Mango, Passion fruit

FROZEN MARGARITAS

Strawberry & Mint, Apple & Mint



BEER

CASTLE, CASTLE LIGHT & BLACK LABEL

R 32.00

AMSTEL LAGER

R 38.00

Windhoek

Draught & Lager

R 39.00

IMPORTED BEER

Heineken

R 35.00

Stella Artois

R 38.00

DRAUGHT

Heineken Draught
on Tap 500ml

R 50.00

FLAVORED BEERS

Amstel Radler,
Flying Fish Lemon

R 38.00

NON ALCOHOLIC

Savanna Non Alcohol,
Heineken Zero

R 38.00

CIDERS

SAVANNA DRY/ LIGHT

R 38.00

HUNTERS DRY/ GOLD

R 38.00

SANGRIA

500ml R 55.00

1l R 108



Enzo's culinary journey began in Bari, Italy, where he developed his passion for food before refining his skills as a sous-chef in South Africa at 18. By 21, he fulfilled his dream of opening Salamander Cafe in East London, drawing inspiration from Italy's diverse gastronomy. Enzo's legacy lives on at his restaurant, where each dish showcases the flavours of Italy's regions, offering an immersive culinary experience along with an inviting and warm atmosphere.

Enzo's vision endures under new ownership, led by Bella and her team, promising patrons a familiar ambience and cherished traditions that make every visit feel like coming home.